

Cathedral Cellar Merlot 2005

A full bodied red with plum and berry fruits, beautifully integrated with smoky cigar box aromas and spice.

Serve with roasted and grilled red meats.

variety : Merlot | 100% Merlot

winery : KWV Classic Collection

winemaker : The Winemaking Team

wine of origin : Coastal

analysis : alc : 12.97 % vol rs : 2.10 g/l pH : 3.50 ta : 5.74 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

ageing : Cellaring potential. Drink within 6 years of vintage.

in the vineyard : Climate: This was among the trickiest of Cape vintages. It was hot and exceptionally dry. Grape ripening was early by 2 - 3 weeks and often uneven, compounding uneven spring budburst. Exceptional small berries resulted in concentrated flavours and promising colours.

about the harvest: Harvest date: Middle to the end of February.

Specially chosen Merlot grapes were harvested at optimal ripeness at 25 degrees balling.

in the cellar : The grapes were crushed and the juice was fermented on the skins until dry. The wine underwent malolactic fermentation before being matured in 300 litre French oak barrels for 26 months. The wine was then blended and bottled.

